~~39~~. FOODS AND BEVERAGES.

1887

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A.D. 1887, 25th JULY. N° 10,346.

PROVISIONAL SPECIFICATION.

Improvements in the Manufacture of Vinegar.

I, JOHN FRANCIS PEASGOOD of 25 Glen Eldon Road, Coventry Park Streatham in the County of Surrey Manufacturer of Provisions do hereby declare the nature of this invention to be as follows :—

This invention relates to the method or process of treating Tomatoes for the production of Vinegar.

In carrying out my process I take the fruit of the Tomato plant to which, after being crushed, the necessary quantities of sugar and water are added and the natural acidity of the fruit is such as to render unnecessary the addition of any chemicals or other ingredients such as are in general use for the production of Vinegar.

The liquor thus obtained is in due course strained and cleared.

July 25th 1887.

J. F. PEASGOOD.

[*Price 4d.*]

COMPLETE SPECIFICATION.

Improvements in the Manufacture of Vinegar.

I, JOHN FRANCIS PEASGOOD of 25 Glen Eldon Road, Coventry Park, Streatham, in the County of Surrey, Provision Manufacturer do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

My invention refers to the utilization of the fruit of the tomato plant for the manufacture of vinegar.

In carrying my invention into effect I reduce the tomato to a pulp in any suitable or convenient manner, to which pulp I add water and sugar or other saccharine matter, the proportions of which may vary, but as an approximate I may use for the purposes of my invention the following quantities.

To 2 pounds of tomato pulp, 1 pound of saccharine matter, 1 gallon of water.

The tomato pulp and water are allowed to remain or stand for about 24 hours. The liquor is then drawn off and put into barrels or other suitable or convenient receptacles to which the sugar is added. The ingredients being well mixed and combined in or about the proportions stated, in a suitable receptacle are allowed to ferment in the ordinary way. Fermentation being completed the liquid is decanted—the product being tomato vinegar made according to my invention.

The natural acidity of the tomato fruit is such that no artificial acidifying is required as is generally necessary with most vinegars, neither is any special flavouring needed although such might be employed if desired.

By my invention I obtain a vinegar which is absolutely pure and exceptionally acid. The tomato fruit is preferably treated when ripe or nearly so, and for the purposes of my invention, crushed or bruised fruit which now cannot well be used for eating or preserving, can be utilized. The water used is preferably boiled water allowed to become cold before use.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is :—

1. The application and use of the fruit of the tomato plant for the manufacture of vinegar therefrom.

2. The method described for the manufacture of vinegar from the fruit of the tomato plant, as set forth.

Dated this 15th day of November 1887.

JOHN FRANCIS PEASGOOD.

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1888.